

## Lemon Mascarpone Dessert

**PREP TIME:** 15 MINS

**CHILL TIME:** 120 MINS

**TOTAL TIME:** 30 MINS

**SERVINGS:** 4-6

**WINE PAIRING:** 2024 & 2025 SÉMILLON



### INGREDIENTS

1 cup mascarpone cheese

1/2 cup heavy cream

1/2 cup powdered sugar

Zest of 1 lemon

1/4 cup fresh lemon juice

Graham cracker crumbs

Fresh berries for garnish (optional)

### INSTRUCTIONS:

1. Whisk together mascarpone cheese, heavy cream, powdered sugar, lemon zest, and lemon juice until smooth and creamy.
2. Layer the mascarpone mixture with graham cracker crumbs in serving glasses or bowls.
3. Repeat the layers and finish with a layer of the mascarpone mixture on top.
4. Chill in the refrigerator for at least 120 minutes before serving.
5. Garnish with fresh berries if desired before serving.